

LADIES, THIS IS MEANT FOR YOU!

So Don't Miss It: But Come Bargain Friday

An interesting event in Topeka will be for the ladies at August's Bargain Friday Sale. Read, then listen---It's the most astonishing sale ever held in Topeka.



Black and White Plaids, Red & White Plaids, Red & Black Plaids, Tans, Plain Reds, Blues, & Mixtures in the swellest cut Mackinaw Ladies' Coats, worth and sold originally for \$15.00. Bargain Friday, Ladies just think of it! Choice for—

\$2.50

Ladies' \$12.00 Mackinaw Coats—Friday—Simply great...**\$2.50**
Ladies' Silk Rubber Coats...**\$1.50**
Ladies' Fine Linon Suits for Friday only...**.69c**

Ladies' Fleece Lined Underwear, 50c value...**.25c**

Children's \$1.00 Wool Sweater Coats...**.25c**

Ladies' \$2.50 and \$2.00 Mannish Waists...**.69c**

Ladies' \$1.50 Mannish Gloves—Greatest value...**.69c**

Ladies' Silk \$1.00 Hose...**.25c**

Men's Blue Chambray Shirts, collar att. **.25c**



Just bought these Men's \$25.00 Worst and Serge Suits. Special Bargain Friday on sale...**\$8.88**

Here is a snap—the greatest value on earth. We never gave better Suit value than when we place on Sale Men's \$25.00 Blue Serge Suits Friday...**\$8.88**

Boys' \$5.00 Suits \$1.98—consisting of corduroy knickerbocker suits, fine worsted Suits cassimere Suits. Each suit a \$5.00 value for...**\$1.98**

Men's \$4.00 Rubber Boots, \$2.00

Boys' 50c Fleece Sleepers...**.25c**

Boys' and Girls Gaudy Glove...**.15c**

Boys' and Girls Heavy Rib Hose...**.6c**

Ladies' Velvet, Vici Kid Gun Metal Shoes, for this day only. Choice...**\$1.00**

Children's up to 7 years Overcoats...**.75c**

Men's Warranted \$1.00 Rubbers, roll edge...**.50c**

Men's High Grade Shoes, all leathers, Godyear Welt, were sold up to \$4.00—Friday...**\$1.98**

Ladies' 50c Rubbers, pair...**.25c**

Children's 40c Rubbers, pair...**.19c**

Ladies' \$3 Rubber Boots, pair...**\$1.50**

Men's \$3.50 Fine Dress Trousers **\$1.98**

What's left Men's \$15.00 small size Suits, big value—Choice **\$3.00**

ENORMOUS FRAUD

Illegal Traffic in Stolen Postage Stamps Unearthed.

Transactions Involve About \$2,000,000 Annually.

Washington, Jan. 23.—Enormous frauds against the government through the illegal trafficking in stolen postage stamps have been unearthed by post-office inspectors. Reports received today by Postmaster General Hitchcock show that the frauds have been conducted on so tremendous a scale that they involve at least 2 million dollars annually.

Indications already have been returned against stamp brokers in New York, Chicago, and other large cities. Confessions received by the inspectors from some of the men they have investigated are said to indicate that the ramifications of the frauds extend throughout the country.

DOMESTIC SCIENCE NOTES.

(Conducted by Mrs. Alice Gitchell Kirk.)

While most of us do not live on planned stoves and French pastry every day, there are times when we do want to know how to make and have what we call "extras." It is like dressing up in our "Sunday best" once in a while. We are all the better for the change. We are all affected by change, both in food and clothing more than we sometimes know. Only today I heard our little maid say, "I must change my waist, it has given me a headache." The waist was purple and she was just learning something of the effect of color on herself. We should study colors in our clothing, decorations and color and harmony in foods if we wish to realize the best there is in us at all times. The Creator never for one instant lost sight of color, form and beauty in the creation of the universe, and why should not we follow His good example?

Oufs au Fromage (Eggs With Cheese)

Materials—Grated Gruyere cheese, 1/4 pound; butter, 2 tablespoons; parsley, 1 tablespoon; grated onion or chopped olives, 1 teaspoon; salt, 1 teaspoonful; milk or white wine, 1/2 cup; eggs, 6; nutmeg and pepper, 1 pinch; toast, 1 slice.
Utensils—Double boiler, tablespoon, measuring spoon, measuring cup, wooden spoon.
Directions—Cut the cheese into the double boiler and place over a moderate fire with all the remaining ingredients except the eggs. Stir the contents of the boiler until the cheese is well melted. Break the eggs into a bowl and add to the cheese sauce. Stir and cook like scrambled eggs. Serve in the center of a dish with toasted or fried pieces of bread, diamond shaped.
Eggs a la Goussier are poached and served on round slices of tongue and French fried bread. Brown sauce and garnished with watercress.
Eggs a la Franchise are hard boiled, bread crumbed with grated ham or tongue mixed with the crumbs, fried in deep fat and served with white sauce.
Eggs a la Portugaise are baked in scooped out halves of tomatoes until white is set.
Eggs a la Suisse are baked in a dish lined with slices of cheese, covered with cream and sprinkled with grated cheese.
Eggs en aspic are slices or whole hard-boiled eggs, set in aspic jelly and left to harden.
Omelette aux Laitues—Plain omelette with oysters in white sauce turned over and around.

Planked Steak.

Materials—Porterhouse steak, 3 1/2 pounds; shad, whitefish, eggs, chops or chicken; mashed potatoes, 3 pints; tomatoes, 2 pints; peas, 1 can; lemon, one-half; parsley.
Utensils—Eighteen-inch plank, potatoes, rice, two stew pans, vegetable knife, pastry bag and tube.
Directions—Select a porterhouse steak at least 1 1/2 inches thick and the given weight. Wipe the steak with a cloth wrung out of cold water and remove any extra fat. Peel and boil sufficient potatoes to make the required amount, three pints, when mashed and seasoned. Put the steak into the broiler or pan and broil it from seven to ten minutes. In the meantime the plank should be in the oven heating and the potatoes done by the time the steak is ready. Butter the plank, lay on the partly cooked steak, and with the pastry bag filled with the potatoes, arrange

a border close to the edge of the plank of potato roses. Put into a hot oven and finish cooking the steak and broil the potatoes. While this is being done cook and season the peas and broil halves of small tomatoes. Remove the steak when done and put around it at equal distances the tomatoes and peas, and on top of the steak pour over melted butter seasoned with salt, paprika, Harvey sauce and finely chopped parsley. Sauté mushroom caps are very nice on the top. The tomatoes or green peppers may be stuffed if preferred. Vegetables should be in reserve in dishes for extra serving. This will serve four people.

Cheese Fondue.

Materials—Hot milk, 1-1/2 cups; soft stale bread crumbs, 1-1/2 cups; cheese (grated), 1-1/2 cups; butter, 1 tablespoonful; eggs, 4; salt, 1/2 teaspoonful; paprika or cayenne.

Utensils—Measuring cup, measuring spoon, tablespoon, grater, bowls, egg beater, double boiler, baking dish.

Directions—Mix with bread crumbs, salt, paprika, butter and cheese with the milk in the double boiler; remove from the fire and add the yolks of eggs well beaten and fold in the stiffly beaten whites. Pour into a buttered baking dish and bake 30 minutes in a moderate oven. Protein value equal to 1 1/2 pounds of potato and beef. Food value much more.

Cheese dishes may be grouped under the following heads:

1—Cheese dishes which may serve as meat substitutes.

2—Cheese soups and vegetables cooked with cheese.

3—Cheese salads, sandwiches and similar dishes.

4—Cheese pastry, cheese balls, cheese sweets and similar dishes.

The best flavoring for these dishes may be varied in the following: Onion salt or grated onion, olives, sweet green pepper, pimientos (Spanish sweet peppers), paprika and cayenne.

Fancy Pastry.

Materials—Pastry flour, two cups; butter, one cup; salt, one-half teaspoonful; ice water, one-half cup.

Utensils—Large bowl, spatula, mangle slab or pastry board, rolling pin, pins, measuring cup, teaspoon, chopping knife.

Directions—Sift the flour with hot water and fill with cold, adding a small piece of ice. Measure and wash the butter in this first dipping the hands in hot water to keep the butter from sticking. When well washed, cut the butter into small pieces, divide into four parts. Pat three of them until thin and round, wrap in cheesecloth or an old napkin, and place in a pan between two pans of ice. Remove the water from the bowl and add flour, salt and one of the parts of butter. Chop or cut this into the flour and then gradually add the ice water; more or less, but just enough so it can be rolled up clean from the bowl. Flour the board or slab, pat with the rolling-pin into a flat cake and roll out until half an inch thick. Lay one part of the butter on the middle of the paste. Fold the sides toward the middle, then the ends over; cover with a bowl and let stand five minutes. Roll out as before and continue until all the butter is used, resting five minutes between each roll. Chill whenever the butter softens.

After the last rolling, fold as before, place in cheesecloth, set in a dish and cover. Place in the coldest part of the refrigerator until ready to roll out and shape. Bake in a very hot oven underneath heat, as it is the expansion of cold air in the pastry while baking that will make a light and flaky paste. This pastry is used for patties, shells, French pastries, etc., for desserts.

All measurements level. Flour sifted before measuring.

LOCAL MENTION.

The captains of the Commercial club membership campaign teams met today at the noon hour. Work of choosing members was begun. The object of the campaign will be to increase the club membership from one to 100. The campaign will be begun February 11.

Pay cash and save 50c on the dollar at the Harris Laundry, 1222 Kansas avenue. Bring in your bundle. Call and get it at the following reduced prices: All shirts 10c, collars 3c, cuffs 4c, underwear, per suit 10c, union suits 12c, handkerchiefs 2c, overalls 10c. We deliver no bundles at these prices. C. T. Harris, prop. Phone 3367.—Adv.

A meeting of the K. U. Alumni association was held at the Commercial club today.

Safety razor blades, machine sharpened, better than new. Brunt Drug Co.—Adv.

The Yellow Dog degree was conferred on Governor Hodges today by the Masons.

KANSAS P. M. A SUICIDE

Joseph Smith of Ellsworth Took Poison Today.

Ellsworth, Kan., Jan. 23.—Joseph Smith, postmaster for 15 years, committed suicide today by swallowing acid. His body was found in the basement of the postoffice this morning. Inspector Elston of Salina, Kan., began an inspection of the postoffice books this morning. A shortage in accounts was believed to have led to his suicide. He is survived by a widow and four children.

RIP BUSINESS RECORDS

Both as Buyer and Seller United States Passed Previous Marks.

Washington, Jan. 23.—Both as buyer and seller the United States during 1912 broke all previous records and a statement issued today by the bureau of foreign and domestic commerce discloses that the exports and imports together made a volume of business of more than four billion dollars. The exports last year were valued at \$1,817,862,940, as against \$1,322,329,159, in 1911, while the imports were \$2,359,955,473, as against \$1,947,302,000, in 1911, a record more than the 1911 record.

HEART AND HOME PROBLEMS

(By Mrs. Elizabeth Thompson.)

Dear Mrs. Thompson: (1)—I am a gentleman of 22 for a year. He stopped coming for about two months, but I met him the other day and he wished to come to see me again. Does he love me? He comes now on Sunday. I have two big brothers at home. Do you think he wishes to see them or me? He always makes fun with me when he comes, over my home.

(2)—How do you make sugared popovers? I am a reader.

1)—You are modest, my dear. I rather think he comes to see you as well as your brothers, but try and let him think that you consider the company of the brothers, while you are just as sweet and interesting as you know how to be. It is always a good idea not to let yourself count on any man unless he actually asks you to marry him and shows himself anxious to hurry up the marriage. Even then it's not well to be too sure.

(2)—Crystallized popcorn: Put into a kettle 1 tablespoon butter, 2 tablespoons water, 1 teaspoon white sugar. Boil until it will candy if a little dropped in cold water. Now put in three quarts of nicely popped corn and stir briskly until the sugar is evenly distributed over the corn and until it has cooled a little. Every grain will be separate and crystallized.

Dear Mrs. Thompson: I want your advice. All the other girls laugh at me, but I know you will listen to me. I am a girl of 14 and don't care to go out at night like my friends do. They laugh and say I am afraid of losing my mother's apron string, but I think young girls ought not to go out but stay home and read or to go to church and go to bed about nine. Am I doing right not to heed my friends?

I am a great reader and every night I sit up in bed till about 11 reading. I don't read silly novels, but good books that my mother selects. I have got it into my head that I could write. I now am writing my 13th chapter. I have so much to write that I hardly can write quick enough to put down all my thoughts.

Mother and our family laugh at me and never encourage me and they call me day-dreamer. Should I give up or keep on? If I finish my story, could I do with it? Could I get paid for it?

A LITTLE GRATEFUL FRIEND.

You are a very dear little girl, and all the better for keeping hold of your mother's apron string. She must be a good mother.

Nine o'clock is a good time for a girl to get to bed. Most girls would be prettier and sweeter and healthier if they went to bed at such an hour. Don't sit up in bed to read until 11, my dear. It is bad for your eyes. When you go to bed make it your business to go to sleep.

I won't hurt you to keep on writing. A great many girls get the writing fever, and it really does them good to set down their thoughts on paper. When you have your story finished, bind it in pretty covers, write the title on the outside and put the little book away among your Treasures. Perhaps you will keep it to show to OUR daughter some day, when SHE has the writing fever.

JUST "JEEMS."

He Moves on From Albany and Goes Into Business.

There are some very finicky people in Albany.

I started out to make a social call on a gentleman of high social standing at 2 o'clock in the morning, and he not only came down to the library in his night-shirt but had a gun in his hand.

It was principally for this reason that I refused to continue the interview and told him he was no gentleman.

He had the further defiance of the rules of etiquette to visit police headquarters next morning and give a description of me and ask that I be hunted up and made sorry. I was strolling about and thinking what a priceless boon personal liberty was when a detective asked me to walk to headquarters with him.

"I shall be delighted to meet your chief," I replied, as we walked along. "Are you sure that a call from me will not put him out?"

"I shall be glad to meet your chief," I replied, as we walked along. "Are you sure that a call from me will not put him out?"

"Then he is interested in geology?"

"You ought hear him talk of the drift period."

"Good. I'll try and draw him out."

"And he'll do the same by you."

"When we had come into the presence of the IT, he looked me over with a scowl on his face and asked:

"The back door wasn't bolted. Why didn't you get into the house that way, instead of spilling a window?"

"House? Door? Window?"

"Don't try to be too smart, young fellow!"

"I never try. I came here to talk geology with you. I understand you are way up on the drift period."

"I am. I want you to drift out of Albany by the first canal boat that leaves, and if you come this way again within a week, I'll freeze you to you good and solid!"

"You have a charming town," I ventured to observe.

"But no room for crooks," he replied to me, "I will not hurt the feelings of an honest man."

"Your city is also a historical one."

"Um!"

"It was settled by the Dutch. I understand."

"The Dutch are great settlers. They have always settled with me with great promptness."

"Get out of this or I'll lock you up! I'll give you two hours to get out of town."

"As a man well-posted on the drift period, in which direction would you advise me to go?"

"Sing Sing!"

I saw that he voted the wrong ticket on election day and had a grouse on, and so I rose up and withdrew from his presence. It was for me to move on. I never bother the police if I can help it. They are overworked and underpaid, and never get sleep enough. I started for the depot instead of the canal, as I prefer a Pullman when I travel, but I had not yet reached my destination when a hand was laid on my arm and a voice said:

"Mister man can you direct me to a store where they buy calfskins and sheep pelts?"

"I'm sorry to say I can't," I replied. "I drove into the burg today to sell some geese feathers and catnip, but no one seems to want such things."

"My inquirer had the dress and bearing of a son of toil, and I could see no guile in his eye."

"How's the turnip coming on?" he asked as we walked along together.

"Big as washtubs. Are you raising any cabbages?"

"Just a few acres. Farming is an ennobling profession."

"It sure beats broom making."

"You rise with the lark, you know."

"And the birds sing for you."

"And when you sleep your corn is working on the job."

"And when you are away you buy bogus silver mines," I said.

"Yes, our innocence is taken advantage of on every hand. Like other lambs, I have been shorn. Young man, let's go into the waiting room and discuss agriculture at further length. I have taken a liking to you. Didst ever hold the jovial plow?"

"Hardly ever."

"Didst ever hoe the tassing corn?"

"You see, I am an orphan, and the world has never given me a show."

"Didst ever dig the robust tater from the soil?"

"I've been too busy digging for my hall room."

"There is a joy in the scent of the white clover that never comes to the dweller in a city. At noonday the cows stand in the shade and sw."

DEATHS AND FUNERALS.

Samuel F. Davidson dropped dead at his home at 826 Topeka avenue, about 2 o'clock Wednesday. He had been in poor health for several months. Mr. Davidson has lived in Topeka 45 years. He is well known in the city. He was employed as agent in Topeka by the Wells Fargo Express company in the late 60's and was employed in the treasurer's office of the Santa Fe in 1872. He remained there until he retired three years ago. He is survived by his wife and one son, Harry Davidson, who lives in Portland, Ore. The funeral will be held at the residence Sunday. The hour will be announced later.

The funeral of Rutha Kieffer, who died Wednesday at her home at 485 Chester avenue, will be held at the residence at 2:30 o'clock Saturday. Interment will be in the Topeka cemetery.

The funeral of John Hammerell was held in Penwell's chapel at 2:30 o'clock this afternoon. Interment was in Mount Auburn cemetery.

The funeral of Wilson Keith, who died in Port Arthur, Tex., Tuesday, will be held at the residence of his daughter, Mrs. Frank Hobart, at 1934

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